

Won-ton Soup

written by The Recipe Exchange | March 3, 2016

Ingredients

1/2 lb. ground pork
4 oz. can tiny shrimp – drained, chopped
2 green onions – root ends trimmed, dark green ends trimmed, minced
1 egg white – lightly beaten
1/2 cup minced canned water chestnuts
1 1/2 Tbs. peeled and grated fresh ginger root
2 Tbs. soy sauce – divided
1 1/2 tsp. sesame oil
1 1/2 tsp. salt – divided
1/4 tsp. white pepper
1 1/2 Tbs. corn starch
12 oz. package won-ton wrappers
1 egg – beaten
3 qt. water – for boiling
1 qt. chicken broth
1 1/2 cups sliced napa cabbage
1/4 cup julienne canned water chestnuts
1 cup sliced fresh mushrooms
1 cup snap pea pods – ends trimmed

Directions

Fold together pork, shrimp, onion, egg white, minced water chestnuts, ginger, 1 Tbs. soy sauce, sesame oil, 1/2 tsp. salt, and pepper; add the corn starch to the mixture and stir to blend.

Place a scant teaspoonful of the prepared filling in the center of each wonton skin; fold one corner of the wrapper over the filling toward the opposite corner. Roll the wonton up diagonally towards the corner you just folded in. Brush edges of wrapper with egg. Fold the two remaining corners into the middle. Place the finished dumplings on a tray that has been lightly dusted with corn starch; set aside.

Heat 3 qt. of water to boiling in a large pot. Add the won-tons and cover. Once the water is boiling again, cook for about 4 minutes or until they rise to the surface. Remove with a long-handled strainer and drain. Discard the water. Set aside won-tons.

Heat remaining ingredients to boiling in the large pot, add the cooked won-tons, and serve.